

Attwoods 2020 Glenlyon Chardonnay



Winemaker: Troy Walsh

Grape(s): Chardonnay

GI: Macedon Ranges

Site(s): Glenlyon Vineyard

Vintage notes: Good spring with rain, not too windy and no frost. A cool summer led to a long ripening season with harvest starting for in early April for the chardonnay. Yields were good and the sugars and pH "right in the zone," according to Troy.

Vineyard notes: Attwoods took over management of Glenlyon Estate, on the outskirts of the Macedon Ranges, in 2019, with their first harvest of premium fruit in 2020. A perfect site for cool climate winemaking, these 23-year-old pinot noir and chardonnay vines at Glenlyon span 5 acres, at an altitude of 500m, with quartz, basalt, clay soils. Low yielding, small quantities of fruit naturally high in acid come off this site.

Winemaking: Grapes are hand-picked and fermented with native yeast in barrel. Aged in barrique for 18 months (1/3 new), then another year in bottle before release. Only add is a small amount of sulfur.

Closure: DIAM

ABV: 13%

LEGEND tasting notes: Golden apple, white nectarine, desert lime, smoked cedar, and lemon myrtle on the nose. The palate is powerful and acid-driven, with a cushion of ripe but fresh fruit. Long and complex, this is a chardonnay that drinks well immediately but will gain interest and deliciousness with age.

Production size: 75 dozen

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